

THE FRANKLIN COUNTY BOARD OF SUPERVISORS HELD THEIR REGULAR MONTHLY MEETING ON TUESDAY, JUNE 24TH, 2008 AT 6:00 P.M., IN THE BOARD OF SUPERVISORS MEETING ROOM IN THE COUNTY COURTHOUSE.

THERE WERE PRESENT: Charles Wagner, Chairman
Wayne Angell, Vice-Chairman
Leland Mitchell
David Hurt
David Cundiff
Russ Johnson
Bobby Thompson

OTHERS PRESENT: Richard E. Huff, II, County Administrator
Larry Moore, Asst. County Administrator
B. J. Jefferson, County Attorney
Sharon K. Tudor, CMC, Clerk

Chairman Charles Wagner called the meeting to order.

PUBLIC COMMENT:
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Chairman Charles Wagner recessed the meeting for the previously advertised public hearings as follows:

Franklin County School Board, Petitioner and Lewis A. Saul and Judy B. Saul, owners, for property currently zoned A-1, Agricultural District, to apply for a Special Use Permit, on +/-4.20 acres for the purpose of providing an off-site mass drainfield (septic field) for the Boones Mill Elementary School. The current A-1 zoning district does not prescribe a specific density, but states that this rural district may logically develop residentially at low density. The future land use map of the adopted 2025 Comprehensive Plan for Franklin County designates this area as Low Density Residential, and has prescribed densities of one to two dwelling units per acre. The property is located on Taylors Road off of State Route 220 North, in the Boone Magisterial District of Franklin County, and is identified on Franklin County Real Estate Tax Records as Tax Map # 37, Parcel # 42, and consists of ± 39.782 acres. (Case # U 08-05-01)

Aaron Burdick, Planner, presented staff report for the Franklin County School Board petition.

Clyde Perdue, Attorney, Representing the School Board presented the petitioner's request as advertised.

(RESOLUTION #14-06-2008)
NOW THEREFORE BE IT ORDAINED, by the Board of Supervisors to approve the special use permit with the conditions as discussed for uses as provided in this chapter finding by the Franklin County Board of Supervisors that such use will not be of substantial detriment to adjacent property, that the character of the projected future land use of the community will not be adversely impacted, that such use will be in harmony with the purpose and intent of the zoning ordinance and with the public health, safety and general welfare and in accord with the requirements of Section 25-638 of the Franklin County Code and Section 15.2-2283, Purpose of zoning ordinances of the Code of Virginia of 1950, as amended. Further the proposal encourages economic development activities that provide desirable employment and enlarges the tax base. Approval with the following conditions:

Approved Conditions:
1. **Design Standards**: The design of any wastewater treatment facility of mass drain field shall comply with all of the requirements as found in the Special Use permit Standard Guidelines for Subsurface Wastewater Disposal Systems as adopted by the Board of Supervisors of Franklin County July 18, 2006.
MOTION BY: Wayne Angell
SECONDED BY: David Cundiff
VOTING ON THE MOTION WAS AS FOLLOWS:
AYES: Mitchell, Cundiff, Angell, Johnson, Thompson & Wagner
ABSTANED: Hurt

THE MOTION PASSES WITH A 6-0-1 VOTE.

Action Installers, Inc., Petitioner and Owner, to apply for a Rezone from A-1, Agricultural District to RPD, Residential Planned Unit Development, with possible proffers, on +/-87.039 acres for the purpose of a subdivision named “Poteet Meadows” and consisting of forty-six (46) single family dwellings and thirty (30) townhomes with public roadways and private water and sewer services. The subject property is currently zoned A-1; the A-1 zoning district does not prescribe a specific density, but states this rural district may logically develop at low density. The future land use map of the adopted 2025 Comprehensive Plan for Franklin County designates this area as Agriculture Forestry/Rural Residential, which does not prescribe a density range for this land use category. The applicant requests rezoning to RPD, which allows a maximum density of three (3) units per acre for single-family dwellings, five (5) units per acre for two-family dwellings, ten (10) units per acre for townhouses, and fifteen (15) units per acre for multifamily dwellings. The subject rezone request would result in 76 dwelling units, for a proposed net density of 0.87 dwelling units per acre. The property is located on Poteet Road approximately 0.4 miles south from Truman Hill Road, in the Boone Magisterial District of Franklin County, and is identified on Franklin County Real Estate Tax Records as Tax Map # 17, Parcels # 78, 79, 80, 82. (Case # R 08-05-01)

Aaron Burdock, County Planner, II, presented the staff report for Action Installers, Inc.

Mr. Burdock shared with the Board the following letter regarding Poteet Meadows Subdivision from VDOT as follows:

In accordance with § 15.2-2222.1 of the Code of Virginia and the Virginia Traffic Impact Analysis Regulations, 24 VAC 30-155, a traffic impact analysis was prepared by Parker Design Group on the rezoning application for the proposed Poteet Meadows Subdivision project dated April, 9, 2008, and submitted by Action Home Builders.

VDOT has evaluated the second submittal of the traffic impact analysis and the following comments summarize the key findings and comments on the accuracy of the methodologies, assumptions and conclusions presented in the analysis.

- 1. The trip generation worksheets included in the appendix provide the trip generation rates and equations for peak hours of the generators. The report includes trip generation performed for the peak hour of adjacent streets. Since the trip generation values discussed in the report are accurate, no revision is required. The peak hour of the generator should not have been included.
- 2. For the design year 2018, the through volume for eastbound and westbound Route 678 should have been thirty-six (36) vehicles per hour. The report included a greater value and is therefore conservative. No adjustment is required.
- 3. The volumes used for the left and right turn lane warrants analysis are incorrect. The values used in the report are higher than the actual volumes. Therefore, the results are the same and no adjustment is required. For reference, the corrected volumes have been included below.

Right turn lane warrants:

Design Year	Approach Total	Right Turns
2008	65 per hour	33 per day
2018	69 per hour	33 per day

Left turn lane warrants:

Design Year	Advancing Volume	Opposing Volume	% Lefts
2008	62	61	55
2018	70	69	49

Clyde Perdue, Attorney, Representing Action Installers, Inc. presented the petitioners request.

The following people spoke regarding the proposed project:

Rick Arrington, Resident of Franklin County, stated he was speaking on behalf of the individuals (40+ names) who signed a petition in objection to this proposed project. Mr. Arrington referenced

a letter he had submitted to each supervisor earlier for their reading and consideration, stating concerns and the smoke and mirrors for the proposed project.

Mark White, Resident of Franklin County, Poteet Road, stated he enjoyed living in an A-1 community and did not want a clump subdivision located behind his home living in an A-1 community and wanted to put a clump subdivision behind him. Mr. White stated crime rates tend to go up and with 70+ proposed homes where will the kids go. Mr. White stated he believed the contractor is back peddling with high dollar homes and then clump everything together and then end up adding duplex homes. Mr. White asked the Board to identify what benefits the proposed project would bring to the County.

(RESOLUTION #15-06-2008)

NOW THEREFORE BE IT ORDAINED, by the Board of Supervisors to delay action and request the petitioner to work with the planning staff and report back to the Board within the next 60 days.

MOTION BY: David Hurt

SECONDED BY: Russ Johnson

VOTING ON THE MOTION WAS AS FOLLOWS:

AYES: Mitchell, Hurt, Cundiff, Johnson

NAYS: Angell, Thompson & Wagner

MOTION PASSES WITH A 4-3 VOTE

PUBLIC NOTICE

In accordance to Section 33.1-70.01 of the Code of Virginia, Franklin County Board of Supervisors and the Virginia Department of Transportation have jointly formulated a budget for the expenditure of improvement funds for the next fiscal year as well as to update the current Six-Year Secondary Roads Improvement Program based on projected allocation of funding.

In accordance with this section of the Code of Virginia, the Franklin County Board of Supervisors has established a time of **6:00 P.M., on Tuesday, June 24th, 2008**, in the Board of Supervisors Meeting Room in the Franklin County Courthouse to allow for public comment. Copies of the proposed Six-Year Plan and priority listing for the upcoming fiscal year are available for review in (1) the Office of the Contract Administrator, Virginia Department of Transportation, Rocky Mount Office at 649 State Street, Rocky Mount and (2) the Office of Finance at 70 East Court Street, Suite 301, Rocky Mount, Virginia.

General discussion ensued on the Board's policy for purchase of right of ways and concern regarding the original price tag for Hardy Road Project with an increased cost up to \$5,679,022 including curb & gutter, drainage easement and right of way purchase.

No one spoke for or against the proposed public hearing.

(RESOLUTION #16-06-2008)

BE IT THEREFORE ORDAINED, by the Board of Supervisors to not approve the previously advertised Six-Year Plan priority listing as it presently stands for the upcoming fiscal year as presented.

MOTION BY: Wayne Angell

Mr. Angell withdrew his motion.

(RESOLUTION #17-06-2008)

BE IT THEREFORE RESOLVED, by the Board of Supervisors to adopt the previously advertised Six-Year Secondary Road Plan with the understanding the County Administrator will forward a letter to VDOT requesting the original scope for the Morewood Road Project to include the widening of the existing road by trenching 2 feet on each side and such estimate for the .53 mile project be placed back into the Six Year Secondary Plan in place of the current Morewood Project that shows curb & gutter.

MOTION BY: Wayne Angell

SECONDED BY: Bobby Thompson

VOTING ON THE MOTION WAS AS FOLLOWS:

AYES: Mitchell, Hurt, Cundiff, Angell, Johnson, Thompson & Wagner

PUBLIC NOTICE

The County of Franklin will hold a public hearing on **Tuesday, June 24th, 2008**, at approximately **6:00 P.M.**, in the Board of Supervisor's meeting room to consider granting an easement to Keith Renick & Donna Renick. This will be a non-exclusive easement to allow access to parking on Renick property pursuant to Virginia Code 15.2-1800. The proposed easement will benefit the following:

Tax Map # 207.00-715.00, which is owned by Keith Renick & Donna Renick
Deed Book: 921; Deed Page: 0025

Said easement will be a non-exclusive access easement 15 feet wide at south side adjoining Keith Renick & Donna Renick thence running in a northerly direction adjoining parcel #207.00-712.00 (Franklin County Perinatal Education Center) a distance of 54 feet, being 15 feet wide for the full 54 foot length. The easement granted is non-exclusive and connects to Franklin County public parking and access area.

PUBLIC NOTICE

The County of Franklin will hold a public hearing on **Tuesday, June 24th, 2008**, at approximately **6:00 P.M.**, in the Board of Supervisor's meeting room to consider granting two (2) easements to Franklin County Perinatal Education Center. The first being a non-exclusive pedestrian easement and the second will be a non-exclusive easement to allow access to parking on the Franklin County Perinatal Education Center property both pursuant to Virginia Code 15.2-1800. Both proposed easements will benefit the following:

Tax Map # 207.00-712.00, which is owned by Franklin County Perinatal Education Center, Inc.
Plat Book: 0621; Plat Page: 1314

The non-exclusive pedestrian easement is approximately 4½ feet wide and 41 feet long running from the rear (eastern) property line of parcel #207.00-712.00 in a westerly direction and running along the southern boundary of parcel #207.00-711 owned by the County.

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The non-exclusive access easement is approximately 15 feet wide at south side adjoining Keith Renick & Donna Renick thence running in a northerly direction adjoining parcel #207.00-712.00 (Franklin County Perinatal Education Center) a distance of 54 feet, being 15 feet wide for full 54 foot length. The easement granted is non-exclusive and connects to Franklin County public parking and access area.

Chairman Wagner opened both public hearings concurrently.

Mike Thurman, Director of General Properties, briefed the Board on the aforementioned proposed easements.

Keith Renick presented his easement request.

Amy Pendleton stated the parking regarding the Renick easement for the Perinatal Center would be for her and staff only. The side entrance of the Perinatal Building would be marked as an emergency exit only.

General discussion ensued.

(RESOLUTION #18-06-2008)

BE IT THEREFORE ORDAINED, by the Board of Supervisors to grant the previously advertised easement of 15' for Keith Renick and Donna Renick and the Franklin County Perinatal Education Center, on the condition both parties are served with the granted easement and the agreement between the two parties be presented to the County Administrator prior to the execution of easement documents approved as to form by the County Attorney.

MOTION BY: Wayne Angell

SECONDED BY: Leland Mitchell

VOTING ON THE MOTION WAS AS FOLLOWS:

AYES: Mitchell, Hurt, Cundiff, Angell, Johnson, Thompson & Wagner

FRANKLIN COUNTY PERINATAL EDUCATION CENTER, INC. - SIDE ENTRANCE

(RESOLUTION #19-06-2008)

BE IT THEREFORE ORDAINED, by the Board of Supervisors to grant the previously advertised easement for the Franklin County Perinatal Education Center side entrance.

MOTION BY: Wayne Angell

SECONDED BY: Bobby Thompson

VOTING ON THE MOTION WAS AS FOLLOWS:

AYES: Mitchell, Hurt, Cundiff, Angell, Johnson, Thompson & Wagner

PUBLIC NOTICE

The Franklin County Board of Supervisors will hold a public hearing at approximately **6:00 P.M.**, on **Tuesday, June 24th, 2008**, in the Board of Supervisor's Meeting Room located in the Courthouse, Rocky Mount, Virginia to consider proposed amendments to County Code **Article 1. Section 9-1.1 REGULATION OF FOOD AT COUNTY FAIRS AND YOUTH ATHLETIC ACTIVITIES**. Said amendments to the ordinance will bring the local ordinance into compliance with the Virginia Administrative Code (*Section 12 VAC 5-421-3560 Exemptions to Regulations*) of the State Code with detailed clarification.

Mike Burnette, Tourism Director, presented the following amendment to Code Section 9-1.1 as follows:

Tim Baker, Virginia Department of Health, stated the proposed language coincides with State Statue with specific wording.

ARTICLE I. REGULATION OF FOOD AT COUNTY FAIRS AND YOUTH ATHLETIC ACTIVITIES*

***Cross references:** Outdoor occasion ordinance governing racetracks, § 13-25 et seq.

Sec. 9-1.1. Exemptions.

The provisions of title 35.1 of the Code of Virginia as pertains to health and sanitation for restaurants shall not apply to:

- (1) Food booths at fairs, if such booths are promoted or sponsored by any political subdivision of the commonwealth or by any charitable nonprofit organization or group thereof.
- (2) Concession stands at youth athletic activities, if such stands are promoted or sponsored by either a youth athletic association or by any charitable nonprofit organization or group thereof which has been recognized as being a part of the recreational program of the political subdivision where the association or organization is located by an ordinance or resolution of such political subdivision.

(3) The term "food booth" shall include any temporary food establishment, whether it be a tent, canopy, shelter, trailer, mobile kitchen, or other shelter that operates for no more than 14 consecutive days in conjunction with a single event or celebration.

The term "fair" shall include any fair, festival, sponsored community event or celebration, such as those commonly called Ferrum Folk Life Festival, Lord's Acre Sale, Boones Mill Apple Festival, etc.

The term "youth athletic association" shall include any school, school sanctioned booster club, local government recreation department, etc.

No food booth operating under this exemption will be required to obtain a permit to operate. The Franklin County Health Department will not conduct inspections of the food preparation or service at exempted food booths. Upon request, the Franklin County Health Department will offer advice, targeted education, and guidance related to the safe and sanitary methods of food preparation and service.

Any group or organization that proposes to operate a temporary food booth at a fair shall contact the Franklin County Health Department at least ten days in advance of the event. Documentation will be required to prove that the group or organization is sponsored by a political subdivision of the Commonwealth, or is a charitable non-profit organization or group thereof. The proposed operation must be described and the proposed menu submitted. The Franklin County Health Department will make a determination as to whether the submitted proposal meets the standards for exemption, or if a permit to operate will be required per the Food Regulations.

Any food booth operating under this exemption shall fully and completely comply with the guidelines as specified hereafter:

A. Physical Facility

- 1) Overhead protection that is both wind resistant and waterproof shall extend over all food preparation, service, and storage areas, except that cooking equipment such as grills and smokers that have lids may sit outside the confines of the overhead protection.
- 2) Food booths without properly finished flooring shall be set up on asphalt, concrete, decking, or grass. Dirt or gravel shall be acceptable only if covered with mats, carpet, duckboards, or platforms to control dust and mud.

B. Equipment and Utensils

- 1) Facilities for proper handwashing shall be provided. This shall include one of the following:
 - a. Hot and cold running water, soap, and disposable towels; or

- b. Warm water in a closed container with a spigot or tap, soap, and disposable towels; or
 - c. If no raw meats or seafood are being handled and only limited preparation is involved (such as hot dogs or sno-cones), disposable anti-microbial hand towelettes or a hand sanitizer with disposable towels may be considered for use.
- 2) Adequate equipment shall be available to hold food hot, cold, or frozen as the menu will necessitate. This may include refrigerated trucks, portable coolers or ice chests, grills, steam tables, holding cabinets, warming units, etc.
- 3) A three compartment sink or three containers of adequate size shall be provided for washing, rinsing, and sanitizing food contact surfaces of equipment. Detergent and sanitizers shall be provided, as well as a test kit or strips to check concentrations of sanitizer. (Chlorine = 50-200ppm) Food contact surfaces of equipment and utensils shall be cleaned and sanitized prior to use.
- 4) A metal stemmed, slim tipped probe type food thermometer shall be provided.
- 5) Single service containers and utensils shall be provided. (paper, plastic or styrofoam plates, bowls, and cups; foil, deli wraps, plastic utensils, etc.)
- 6) Easily cleanable tabletops and work surfaces shall be provided as needed.
- 7) Adequate trash receptacles and plastic liners shall be provided for the disposal of all garbage/refuse during and after the event.

C. Personal Cleanliness and Hygiene

- 1) No person that is coughing, sneezing, has a runny nose or discharges from the nose, eyes, or mouth, has an open cut or sore, or has recently experienced symptoms of diarrhea or vomiting shall be allowed to prepare or serve food.
- 2) Food handlers shall wear a hair restraint, clean clothing, and shall remove all watches, bracelets and rings with the exception of a plain wedding band.
- 3) Food handlers shall frequently wash their hands and exposed portions of their arms by vigorously rubbing together the surfaces of their lathered hands and arms for at least 15 seconds and thoroughly rinsing with clean water.
- 4) Food handlers shall not contact ready-to-eat foods with their bare hands. Spatulas, tongs, serving spoons, deli-wrap, and/or single use disposable gloves shall be used to prevent hands from contacting ready-to-eat foods. Gloves shall be used for one purpose only, and changed between uses.
- 5) Food handlers shall not smoke or eat while on duty or present at the booth.

D. Food Sources, Temperature Requirements

- 1) All food products (including beverages and ice) shall come from an approved source that complies with law. Foods not prepared on-site may be prepared and properly transported from the kitchen of an exempt organization or from the home of a member. All canned products (hermetically sealed container such as cans, tins, glass jars, etc.) shall be obtained from a commercial source approved by the Virginia Department of Agriculture and Consumer Services. **Absolutely no "home-canned" products may be offered to the public for consumption or used as ingredients in any product offered to the public for consumption.**
- 2) Beverages should be offered in cans or bottles. Beverages prepared by the operator (such as tea, coffee, or lemonade) shall be made with water from an approved source, and held in covered containers.
- 3) Potentially Hazardous Food (PHF) means a food that requires temperature control because it is in a form capable of supporting bacterial growth and causing disease. PHFs include raw and cooked meats, poultry, seafood, dairy products, eggs, cooked vegetables, cut tomatoes and melons, garlic-in-oil mixtures, custards, batters, rice, pastas, etc.
- 4) Potentially Hazardous Foods shall be temperature controlled to prevent the growth of harmful bacteria and microorganisms. PHFs shall be held:
 - a. Below 41°F if held cold (refrigerated); or
 - b. Above 135°F if held hot waiting for service; or
 - c. Frozen solidly, and properly thawed prior to use.
- 5) PHFs that must be reheated prior to service shall be heated to greater than 165°F within two hours and the temperature verified by the use of a clean probe thermometer.
- 6) PHFs held at a temporary food booth should NOT be held over and offered for consumption at a later time, except those items not used that remained properly refrigerated or frozen.
- 7) All PHFs that are cooked shall be checked with a proper probe thermometer and the internal temperature in the thickest part shall reach a minimum temperature for more than 15 seconds as specified below:

- a. Raw meat, pork, fish, and eggs shall be cooked to 145°F or above.
 - b. Hamburger and ground, comminuted, or injected meats shall be cooked to 155°F or above.
 - c. Poultry, any product with raw poultry as an ingredient, stuffed meats, or any stuffing containing meats, and wild game that is approved for sale shall be cooked to 165°F or above.
 - d. Whole intact-muscle beef steaks may be served if the exterior is cooked to 145°F and a color change is achieved on all external surfaces due to heat searing.
 - e. Alternative temperatures and times as can be found in the FDA Food Code for products or times not mentioned above.
- 8) Any PHF that is cooked in advance shall either be held hot until service (above 135°F) or the PHF shall be cooled to below 70°F within two hours, and further cooled to below 41°F within four hours, then properly refrigerated. Large volumes of food shall be reduced in mass or divided into smaller containers, spread thin in shallow pans, iced, and/or agitated as necessary to bring the temperature to below 70°F and then 41°F within the proper time limits as indicated above.
 - 9) Food preparation and menu offerings shall be limited to products that can be safely prepared in the available temporary food booth setting.
 - 10) Self-service condiments shall be individually packaged or served from a squeeze bottle. (no common dipping from a bowl)

E. Transportation & Storage

- 1) Food products or single service items may not be stored on the ground.
- 2) Raw animal products shall be safely separated from ready-to-eat foods, and stored in a manner so that bloody juices will not contaminate clean work surfaces, equipment, or utensils.
- 3) Food stored on ice may not be in water. Coolers shall be drained.
- 4) Food that is transported from the kitchen of the organization or the home of an organization member shall be properly transported, which includes being tightly covered and temperature controlled if necessary.

F. Water, Sewage and Wastewater, Toilets

- 1) An adequate supply of water from an approved source shall be provided and available for food preparation, for cleaning and sanitizing of equipment and utensils, and for handwashing. Approved sources are municipal water systems or other public waterworks.
- 2) If connecting to an approved pressurized water system, a white hose approved for potable water shall be used.
- 3) All sewage (including liquid waste from handwashing, food preparation, cooler drains, and utensil washing) shall be collected and disposed of in an approved and sanitary manner. Wastewater shall not be allowed to run onto or be dumped onto the ground surface or disposed of in storm drainage systems.
- 4) Toilets shall be available to operators and customers within a reasonable distance.

An easily readable sign or placard shall be posted in a clearly visible location that indicates the name of the group or organization operating the food booth, and indicating that the food was prepared in a kitchen that is not subject to regulation and inspection by the regulatory authority.

(Ord. of 10-20-92)

State law references: Similar provisions, Code of Virginia, § 35.1-26.

(RESOLUTION #20-06-2008)

BE IT THEREFORE ORDAINED, by the Board of Supervisors to adopt the aforementioned previously advertised proposed amendments to County Code Section 9-1.1 as presented.

MOTION BY: Russ Johnson

SECONDED BY: Wayne Angell

VOTING ON THE MOTION WAS AS FOLLOWS:

AYES: Mitchell, Hurt, Cundiff, Angell, Johnson, Thompson & Wagner

APPOINTMENTS:

LIBRARY BOARD – (Term Expires 6/30/2009) Unexpired Term of Carol Reidenbach) Union Hall District

ROAD VIEWERS APPOINTMENTS

✓ Rocky Mount District

- ✓ Snow Creek District
- ✓ Union Hall District
- ✓ Boone District
- ✓ Blue Ridge District
- ✓ Blackwater District
- ✓ Gills Creek District

(RESOLUTION #21-06-2008)

BE IT THEREFORE RESOLVED, by the Board of Supervisors to appoint Scott Martin to serve as the Blackwater District Representative on the Board of Road Viewers.

MOTION BY: Wayne Angell

SECONDED BY: Russ Johnson

VOTING ON THE MOTION WAS AS FOLLOWS:

AYES: Mitchell, Hurt, Cundiff, Angell, Johnson, Thompson & Wagner

(RESOLUTION #22-06-2008)

BE IT THEREFORE RESOLVED, by the Board of Supervisors to appoint the following individuals to serve on the Board of Road Viewers for the following districts with said terms to expire 3/31/2009:

Rocky Mount District –Dale Powell

Snow Creek District –Jimmie Doyle

Union Hall District –Thomas Jefferson

Boone District –Art Moran

Blue Ridge District –Jerry Whitaker

Gills Creek District –Thomas Newbill

MOTION BY: Bobby Thompson

SECONDED BY: David Cundiff

VOTING ON THE MOTION WAS AS FOLLOWS:

AYES: Mitchell, Hurt, Cundiff, Angell, Johnson, Thompson & Wagner

STEP, INC. APPOINTMENTS

- Florella Johnson (2-Yr. Term – 6/2010)
- Randy Matney (1-Yr. Term – 6/2009)
- Cynthia Treadway (1-Yr. Term – 6/2009)
- Charles Wagner (1-Yr. Term – 6/2009)

(RESOLUTION #23-06-2008)

BE IT THEREFORE RESOLVED, by the Board of Supervisors to appoint the aforementioned individuals to serve on the Step, Inc. Board with said terms as stated.

MOTION BY: David Cundiff

SECONDED BY: Wayne Angell

VOTING ON THE MOTION WAS AS FOLLOWS:

AYES: Mitchell, Hurt, Cundiff, Angell, Johnson, Thompson & Wagner

SIGN ISSUE

Neil Holthouser, Director of Planning & Community Development, discussed with the Board a misinterpretation on the existing lighting for a subdivision sign (The Farm) dealing with upward lighting. General discussion ensued.

The Board of Supervisors directed staff to forward a letter to the developer of The Farm subdivision advising the developer of the misinterpretation of the code regarding the lighting section of the sign ordinance.

JULY 22ND, 2008 ADVERTISED MEETING - PUBLIC HEARINGS

(RESOLUTION #24-06-2008)

BE IT THEREFORE RESOLVED, by the Board of Supervisors to authorize staff to cancel the previously advertised Board meeting to be held on Tuesday, July 22nd, 2008 with all Board meetings to handle county business.

MOTION BY: Wayne Angell

SECONDED BY: David Hurt

VOTING ON THE MOTION WAS AS FOLLOWS:

AYES: Mitchell, Hurt, Cundiff, Angell, Johnson, Thompson & Wagner

RIBBON CUTTING FOR WESTLAKE LIBRARY BRANCH –FYI

Richard E. Huff, II, County Administrator, July 27th, 2008 has been set for the ribbon cutting of the Westlake Library Branch. Charles Wagner and Wayne Angell will represent the Board on the committee planning session for the Westlake Library Branch dedication.

APPROVAL OF APPROPRIATIONS

<u>DEPARTMENT</u>	<u>PURPOSE</u>	<u>ACCOUNT</u>	<u>AMOUNT</u>
General Properties	Insurance Payment for Statue	Capital Fund	\$100,000.00
	Replacement		
Franklin Center	Rural Business Enterprise Grant	Capital Fund	\$176,000.00
	Franklin County Workforce Center		
Total			<u>\$276,000.00</u>

Transfers Between Departments

None

(RESOLUTION #25-06-2008)

BE IT THEREFORE RESOLVED, by the Board of Supervisors to approve the aforementioned appropriations as submitted.

MOTION BY: David Hurt
SECONDED BY: Leland Mitchell
VOTING ON THE MOTION WAS AS FOLLOWS:
AYES: Mitchell, Hurt, Cundiff, Angell, Johnson, Thompson & Wagner

CLOSED MEETING

(RESOLUTION #26-06-2008)

BE IT THEREFORE RESOLVED, by the Board of Supervisors to go into Closed Meeting in Accordance with 2.2-3711, a-3, Discussion of the Acquisition or Disposition of Public Property and a-5, Discussion of a Prospective New Business or Industry, of the Code of Virginia, as amended.

MOTION BY: Wayne Angell
SECONDED BY: David Cundiff
VOTING ON THE MOTION WAS AS FOLLOWS:
AYES: Mitchell, Hurt, Cundiff, Angell, Johnson, Thompson & Wagner

MOTION: Leland Mitchell **RESOLUTION: #27-06-2008**
SECOND: David Cundiff MEETING DATE June 24th, 2008

WHEREAS, the Franklin County Board of Supervisors has convened an closed meeting on this date pursuant to an affirmative recorded vote and in accordance with the provisions of The Virginia Freedom of Information Act: and

WHEREAS, Section 2.2-3712(d) of the Code of Virginia requires a certification by this Franklin County Board of Supervisors that such closed meeting was conducted in conformity with Virginia law;

NOW, THEREFORE, BE IT RESOLVED, that the Franklin County Board of Supervisors hereby certifies that, to the best of each member's knowledge, (i) only public business matters lawfully exempted from open meeting requirements by Virginia law were discussed in the closed meeting to which this certification resolution applies, and (ii) only such public business matters as were identified in the motion convening the closed meeting were heard, discussed or considered by the Franklin County Board of Supervisors.

VOTE:
AYES: Mitchell, Hurt, Cundiff, Angell, Johnson, Thompson & Wagner
NAYS: NONE
ABSENT DURING VOTE: NONE
ABSENT DURING MEETING: NONE

David Hurt was not present during the a-3, Discussion of the Acquisition or Disposition of Public Property.

Bobby Thompson, Blue Ridge District, briefed the Board on the joint meeting with the County Administrator and the Ferrum Water & Sewer Authority regarding a potential greenbox site.

Chairman Wagner adjourned the meeting.

CHARLES WAGNER
CHAIRMAN

RICHARD E. HUFF, II
COUNTY ADMINISTRATOR